



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Olla, Incorporated
Deano's Sports Bar & Grill
8775 N 107th St
Milwaukee, WI

1/20/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$87.00

Code Number	Description of Violation	Correct By
12-201.11	Provide a certified food manager within 30 days. REPEAT VIOLATION	2/3/2010
3-501.17	Large container of cooked beef and container of soup in the basement walk-in cooler do not have any datemarking. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT VIOLATION	2/3/2010
4-501.11	Gaskets to the prep coolers/freezer in the kitchen area are split, torn and no longer pliable. Remove and replace the gaskets. REPEAT VIOLATION	2/3/2010
4-601.11	Slight pink mold growth present inside of the ice machine. Clean and maintain clean. All food contact equipment and utensils must be clean.	2/3/2010
6-501.111	Dead mouse in the furnace room and mouse droppings found in corner area by metal shelving (next to room/stairs). Eliminate all evidence of pests and provide effective pest control.	2/3/2010



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7-201.11 Chemicals such as Liquid Wrench are being stored next to food (ketchup) at the register in the bar area. All toxic materials must be stored so they will not contaminate food. 2/3/2010

Notes:

NOTES:

1. Do not store clean items (cutting boards, etc.) behind the faucets.
2. Clean the dusty ceiling vent in the women's restroom.
3. Adjust all self-metered faucets so that the water flow is maintained at 15 seconds or more once activated.
4. Repair the broken sink in the women's restroom.
5. Clean the floor of the kitchen.

On 1/20/2010, I served these orders upon Olla, Incorporated by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature